

“More than ever, we are working closely with local farmers and producers from the Mornington Peninsula who we have fostered and established strong relationships with, to compliment the best ingredients throughout Australia and abroad.

“In this season’s menu, I am excited to incorporate cherries from Red Hill, summer vegetables from our kitchen garden, Victorian morels and Crayfish from Warrnabool, Victoria.”

Josep Espuga, Culinary Director



SEASONAL

Enjoy an unhurried dining experience that showcases luxury ingredients alongside the finest produce of our surrounds

South Australian sand crab, Daniel's Run Tiger Eye beans, Peninsula kelp, Oscietra Caviar

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Scarlet prawn, saffron rice "socarrat", red padron pepper

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Guinea fowl, Victorian morels, quail egg, nasturtium

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Aquna Murray cod, Mt. Zero chickpeas, kokotxa and cod 'cayos', Pt. Leo Estate garden rocket

with

Sui's garden salad, kohlrabi, fennel pollen, cabernet vinaigrette

Tuerong Farm epi bread, Cape Schanck Estate olive butter

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Flambéed Southern Rock lobster, white strawberries, white asparagus

with

Savoury wakame doughnut with Yarra Valley salmon roe

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Blackmore wagyu beef, Red Hill cherries, achiote

with

Peninsula corn, lime, macadamia

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*Main Ridge Dairy goats cheesecake, burnt honey, persimmon
(additional \$35)*

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Buttermilk, green apple snow, Cape Schanck Estate apple mint, cucumber

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Fruit Forest Yuzu, Macadamia, mochi

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Cuvee blanc de caramel, ginger, mandarin and tonka bean sorbet

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Petit four trolley

SEASONAL

305

BEVERAGE PAIRING

195